

FACILITATOR'S CLOSING REMARKS -- End of Session Two

Using your words, close the training program by covering the following points:

1. The focus of the agency has changed through the years since its inception. Today, the focus is on prevention of hazards in foods. In the past, the agency had a command and control approach to inspection. Today, the approach is changing to performance standards that allow inspected establishments flexibility to devise their own means to accomplish the goal of safe product.

2. HACCP is an internationally accepted method of ensuring food safety by monitoring Critical Control Points in the process. The establishment is responsible for producing a safe and wholesome product, not FSIS. FSIS is responsible for determining a plant's compliance/noncompliance with established regulatory requirements.

3. Slaughter plants are responsible for having a written plan for their testing program for generic *E. coli*. Inspection Personnel will oversee the plant's testing program but will not conduct *E. coli* testing themselves.

4. The *Salmonella* testing program will help FSIS and industry to observe the cumulative effects in reducing harmful bacteria through HACCP controls.

5. We will be implementing HACCP and Salmonella requirements in large plants on January 26, 1998. In small plants on January 27, 1999 and very small plants on January 27, 2000.

6. The PBIS will be revised to support the newly introduced Pathogen Reduction and HACCP inspection procedures.

7. In a HACCP work environment, inspection personnel will perform the following procedures.

-- Basic Compliance/Noncompliance of Plans, and

-- Other Compliance/Noncompliance.

8. It's important to understand the plan prior to performing basic compliance/noncompliance procedures. The plan awareness process is intended for this purposes.

9. Inspection personnel will verify the adequacy of the HACCP plan(s) by determining that each HACCP plan meets the regulatory requirements.

The movement from command-and-control will move us from our traditional black and white approach to regulatory decisions and actions. This will require us to be effective in thinking and dealing with the Agray@ area. This is particularly important because we want to establish and maintained an Aempowered@ workforce -- one where the decisions and actions can be rendered by frontline employees.

The agency recognizes that inspection and compliance personnel will not feel totally comfortable with their changing role until they have the opportunity to apply the new inspection procedures. In fact, it will be the daily applications that will help employees to gain confidence and return to the comfort level experienced under traditional inspection. It is very important that inspection personnel NOT feel that they have loss control of the situation if they are a little uncertain initially about

what do to in a given situation. Talk to your supervisor or contact the Technical Service Center. It will be through the collective efforts of all FSISers that will enable us to enjoy a successful implementation of the Pathogen Reduction and HACCP requirements.